

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS Thursday, July 23, 2026

SALMON FILET \$24
with tomatoes, scallions, mushrooms & white wine

BONE-IN PORK CHOP \$24
with an orange & balsamic glaze

SOUP DU JOUR

CREAM OF ASPARAGUS \$8

APPETIZERS

CLAMS OREGANATA \$17

baked with compound butter, herbs, shallots, white wine & bread crumbs

AVOCADO STUFFED WITH CRABMEAT \$17

tomatoes, capers, onions & house vinaigrette

WATERMELON SALAD \$14

sweet peppers, cucumbers & feta cheese over romaine with mint balsamic dressing

ROASTED BRUSSEL SPROUTS SALAD \$15

with artichoke hearts, red onions & mustard dressing over romaine lettuce

BAKED MUSSELS \$16

with diced tomatoes, garlic, white wine & butter

PEACH & AVOCADO SALAD \$15

with toasted almonds & goat cheese over greens with honey balsamic dressing

ENTRÉES

ROASTED VEAL TENDERLOIN \$32

with shallots, mushrooms & port wine

CLAMS PASTA \$28

baked clams in white clam sauce over spinach angel hair pasta

VEGETABLE RAVIOLI WITH SAUTÉED CHICKEN \$28

(carrot, onion, zucchini & eggplant ravioli) in a tomato marsala sauce

BAKED RED SNAPPER \$30

with eggplant, sundried tomatoes & crème sherry

SAUTÉED CHICKEN A LA VODKA \$27

over crushed red pepper fettuccini

PAN SEARED SWORDFISH \$26

with cajun spices topped with a mango, corn & black bean salsa

CHEESE TORTELLINI WITH BROCCOLI RABE & ITALIAN SAUSAGE CRUMBLES \$26

with cherry tomatoes in garlic & olive oil

COQ AU VIN \$26

a classic french preparation – a half chicken cooked in red wine & vegetables

LOBSTER RAVIOLI \$29

in a tomato cream sauce with white wine, herbs, saffron & asparagus tips

ROASTED LEG OF LAMB \$28

with pear, rosemary & mint

BROILED SEA SCALLOPS \$36

with lemon butter sauce

TRADITIONAL POT ROAST \$28

served with mashed potatoes & gravy

BUFFALO CHIPOTLE SAUSAGE \$26

over gnocchi

FILET OF BASA \$25

a la francaise

WAGYU BEEF BURGER \$22

with choice of potato or fries

SAUTÉED MAHI MAHI \$26

a la provençal

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS & AFTER DINNER DRINKS